



CASTRUM IGT

Castrum Monte-Ficali was the original name of the early, medieval fortified village which has been known as Castello di Montefioralle since the Renaissance. Castrum translates into English as fortress and the distinct label is a play on this theme, being based on the decorative door of an eighteenth century 'cassaforte' (or safe). This wine is a blend of our Sangiovese with similar quantities of Merlot and Cabernet sauvignon cultivated at a smallholding near the monastery of Badia a Passignano.

Although 'Castrum' is partially created with French or so-called 'international' varieties, the tradition of blending these 3 grape varieties in Tuscany dates back to the 1800's and the excellent vineyards of Carmignano Docg, far, far before the invention of the 'super-tuscan' wines...

CASTRUM IGT 2016

Classification

IGT-Indicazione Geografica Tipica

Grape variety

40% Sangiovese, 40% Cabernet sauvignon, 20% Merlot

Position

Steep hillside 500 m above sea level in the Greve valley

Training system

Counter-espalier and guyot

Soil typology

Argillaceous limestone

Plant density

3000 plants per hectare

Production

50hl per hectare

Harvest

Mid October exclusively by hand

Vinification process

The grapes are crushed and macerate on the skins for 6 hours at 8° C. The temperature is then brought up to a controlled 28° C for fermentation for about 8 days and then a further period of maceration for 10 days.

Aged

The wine is aged on the lees for 2 weeks and then matured for 2 months in stainless steel tanks followed by 8 months in French barrique, after which it is blended and matured for a further 6 months in the bottle.

Alcohol percentage: 14% | **Total acidity:** 5,2g/L

Tasting notes:

Colour: Ruby red with purple nuances.

Aroma: Complex, and spicy with lots of blackberry and blackcurrant. There is also some mature prune and bell pepper.

Serving suggestions: This dry, fruity wine has a light to medium body and is a great food wine. It pairs well with Tuscan classics such as salumi toscani, pasta al ragù, hearty vegetable soups, grilled meats and semi aged cheeses.

Service temperature: 14-16° C